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The dwellings are
342 arranged in small villages generally located in winter on
361 the banks of small streams a little away from the main rivers. For a short distance up the Columbia, houses similar to those of the Chinooks are built of split cedar and bark. The Walla Wallas, living in summer in the ordinary mat lodge, often construct for winter a subterranean abode by digging a circular hole ten or twelve feet deep, roofing it with poles or split cedar covered with grass and mud, leaving a small opening at the top for exit and entrance by means of a notched-log ladder. The Atnahs on Fraser River spend the winter in similar structures, a simple slant roof of mats or bark sufficing for shade and shelter in summer. The Okanagans construct their lodges over an excavation in the ground several feet deep, and like many other nations, cover their matting in winter with grass and earth.[162]

[162] The Sokulk houses 'generally of a square or oblong form, varying in length from fifteen to sixty feet, and supported in the inside by poles or forks about six feet high.' The roof is nearly flat. The Echeloot and Chilluckittequaw houses were of the Chinook style, partially sunk in the ground. The Nez Percés live in houses built 'of straw and mats, in the form of the roof of a house.' One of these 'was one hundred and fifty-six feet long, and about fifteen wide, closed at the ends, and having a number of doors on each side.' *Lewis and Clarke's Trav.*, pp. 340, 351, 369–70, 381–2, 540. Nez Percé dwellings twenty to seventy feet long and from ten to fifteen feet wide; free from vermin. Flathead houses conical but spacious, made of buffalo and moose skins over long poles. Spokane lodges oblong or conical, covered with skins or mats. *Cox's Adven.*, vol. i., pp. 148, 192, 200. Nez Percé and Cayuse lodges 'composed of ten long poles, the lower ends of which are pointed and driven into the ground; the upper blunt and drawn together at the top by thongs' covered with skins. 'Universally used by the mountain Indians while travelling.' Umatillas live in 'shantys or wigwams of driftwood, covered with buffalo or deer skins.' Klicatats 'in miserable loose hovels.' *Townsend's Nar.*, pp. 104–5, 156, 174. Okanagan winter lodges are long and narrow, 'chiefly of mats and poles, covered over with grass and earth;' dug one or two feet below the surface; look like the roof of a common house set on the ground. *Ross' Adven.*, pp. 313–4. On the Yakima River 'a small canopy, hardly sufficient to shelter a sheep, was found to contain four generations of human beings.' *Pickering's Races*, in *U. S. Ex. Ex.*, vol. ix., pp. 34, 37. On the Clearwater 'there are not more than four lodges in a place or village, and these small camps or villages are eight or ten miles apart.' 'Summer lodges are made of willows and flags,
[251] and their winter lodges of split pine.' *Gass' Jour.*, pp. 212, 221, 223. At Kettle Falls, the lodges are of rush mats.' 'A flooring is made of sticks, raised three or four feet from the ground, leaving the space beneath it entirely open, and forming a cool, airy, and shady place, in which to hang their salmon.' *Kane's Wand.*, pp. 309, 272–3. The Pend d'Oreilles roll their tent-mats into cylindrical bundles for convenience in traveling. *Stevens*, in *Ind. Aff. Rept.*, 1854, pp. 215, 238, 282. *Barnhart*, in *Id.*, 1862, p. 271. The Shushwap den is warm but 'necessarily unwholesome, and redolent....of anything but roses.' *Anderson*, in *Hist. Mag.*, vol. vii., p. 77. Yakimas, 'rude

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as a part of their regular winter supplies. Chief among the roots are the camass, a sweet, onion-like bulb, which grows in moist prairies, the couse, which flourishes in more sterile and rocky spots, and the bitter-root, which names a valley and mountain range. To obtain these roots the natives make regular migrations, as for game or fish. The varieties of roots and berries used for food are very numerous; and none seem to grow in the country which to the native taste are unpalatable or injurious, though many are both to the European.[165]

Towards obtaining food the men hunt and fish; all the other work of digging roots, picking berries, as well as dressing, preserving, and cooking all kinds of food is done by the women, with some exceptions among the Nez Percés and Pend d'Oreilles. Buffalo-meat is jerked by cutting in thin pieces and drying in the sun and over smouldering fires on scaffolds of poles. Fish is sun-dried on scaffolds, and by some tribes on the lower Columbia

[165] The Kliketats gather and eat *peahay*, a bitter root boiled into a jelly; *n'poolthla*, ground into flour; *mamum* and *sekyua*, made into bitter white cakes; *kamass*; *calz*, a kind of wild sunflower. *Tolmie*, in *Lord's Nat.*, vol. ii., p. 247. The Flatheads go every spring to Camass Prairie. *De Smet, Voy.*, p. 183. The Kootenais eat kamash and an edible moss. *Id., Missions de l'Orégon*, pp. 75–6. 'The Cayooses, Nez Percés, and other warlike tribes assemble (in Yakima Valley) every spring to lay in a stock of the favourite kamass and pelua, or sweet potatoes.' *Ross' Fur Hunters*, vol. i. p. 19. Quamash, round, onion-shaped, and sweet, eaten by the Nez Perces. *Lewis and Clarke's Trav.*, p. 330. Couse root dug in April or May; camas in June and July. *Alvord*, in *Schoolcraft's Arch.*, vol. v., p. 656. The Skyuses' 'main subsistence is however upon roots.' The Nez Percés eat *kamash*, *cowish* or biscuit root, *jackap*, *alsish*, *quako*, etc. *Irving's Bonneville's Adven.*, p. 301, 388. Okanagans live extensively on moss made into bread. The Nez Percés also eat moss. *Wilkes' Nar.*, in *U. S. Ex. Ex.*, vol. iv., pp, 462, 494. Pend d'Oreilles at the last extremity live on pine-tree moss; also collect camash, bitter-roots, and sugar pears. *Stevens*, in *Ind. Aff. Rept.*, 1854, p. 211, 214–15. 'I never saw any berry in the course of my travels which the Indians scruple to eat, nor have I seen any ill effect from their doing so.' *Kane's Wand.*, p. 327. The Kootenai food in September 'appears to be almost entirely berries; namely, the "sasketoom" of the Crees, a delicious fruit, and a small species of cherry, also a sweet root which they obtain to the southward.' *Blakiston*, in *Palliser's Explor.*, p. 73. Flatheads dig *konah*, 'bitter root' in May. It is very nutritious and very bitter. *Pahsecgo*, camas, or 'water seego,' is a sweet, gummy, bulbous root. *Stuart's Montana*, pp. 57–8. Colvilles cut down pines for their moss (alectoria?). Kamas also eaten. *Pickering's Races in U. S. Ex. Ex.*, vol. ix., p. 34. The Shushwaps eat moss and lichens, chiefly the black lichen, or *whyelkine*. *Mayne's B. C.*, p. 301, *Parker's Explor Tour.*, p. 127. The Salish in March and April eat *popkak*, an onion-like bulb; in May, *spatlam*, a root like vermicelli; in June and July, *ilusku*, like roasted chestnuts; in August, wild fruits; in September, *marani*, a grain. *Domenech's Deserts*, vol. ii., p. 312.

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251 is also pulverized between two stones and packed in baskets lined with fish-skin. Here, as on the coast, the heads and offal only are eaten during the fishing-season.
252 The Walla Wallas are said usually to eat fish without
262 cooking. Roots, mosses, and such berries as are preserved, are usually kept in cakes, which for eating are moistened, mixed in various proportions and cooked, or eaten without preparation. To make the cakes simply drying, pulverizing, moistening, and sun-drying usually suffice; but camas and pine-moss are baked or fermented for several days in an underground kiln by means of hot stones, coming out in the form of a dark gluey paste of the proper consistency for moulding. Many of these powdered roots may be preserved for years without injury. Boiling by means of hot stones and roasting on sharp sticks fixed in the ground near the fire, are the
264 universal methods of cooking. No mention is made of peculiar customs in eating; to eat often and much is the aim; the style of serving is a secondary consideration.[166]
000 Life with all these nations is but a struggle for food,

252 262 264

[166] At the Dalles 'during the fishing season, the Indians live entirely on the heads, hearts and offal of the salmon, which they string on sticks, and roast over a small fire.' Besides pine-moss, the Okanagans use the seed of the balsam oriza pounded into meal, called *mielito*. 'To this is added the *sifleurs*.' Berries made into cakes by the Nez Percés. *Wilkes' Nar.*, in *U. S. Ex. Ex.*, vol. iv., pp. 410, 462, 494. Quamash, 'eaten either in its natural state, or boiled into a kind of soup, or made into a cake, which is then called pasheco.' *Lewis and Clarke's Trav.*, pp. 330, 353, 365, 369. Women's headdress serves the Flatheads for cooking, etc. *De Smet, Voy.*, pp. 47, 193–9; *Id., Missions de l'Orégon*, pp. 75–6. 'The dog's tongue is the only dish-cloth known' to the Okanagans. Pine-moss cooked, or *squill-ape*, will keep for years. 'At their meals they generally eat separately and in succession—man, woman and child.' *Ross' Adven.*, pp. 132–3, 295, 317–18. 'Most of their food is roasted, and they excel in roasting fish.' *Parker's Explor. Tour.*, pp. 231, 107. 'Pine moss, which they boil till it is reduced to a sort of glue or black paste, of a sufficient consistence to take the form of biscuit.' *Franchère's Nar.*, p. 279. Couse tastes like parsnips, is dried and pulverized, and sometimes boiled with meat. *Alcord*, in *Schoolcraft's Arch.*, vol. v., p. 656. Root bread on the Clearwater tastes like that made of pumpkins. *Gass' Jour.*, pp. 202–3. Kamas after coming from the kiln is 'made into large cakes, by being mashed, and pressed together, and slightly baked in the sun.' Whiteroot, pulverized with stones, moistened and sun-baked, tastes not unlike stale biscuits. *Townsend's Nar.*, pp. 126–7. Camas and sun-flower seed mixed with salmon-heads caused in the eater great distension of the stomach. *Remy and Brenchley's Jour.*, vol. ii., pp. 509–11. *Soucie*, is the name of the mixture last named, among the Cayuses. *Coke's Rocky Mts.*, p. 310; *Ind. Life*, p. 41; *Stuart's Montana*, pp. 57–8; *Pickering's Races*, in *U. S. Ex. Ex.*, vol. ix., p. 34; *Kane's Wand.*, pp. 272–3; *Ind. Aff. Rept.*, 1854, pp. 214–15.